



Dinner

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing	18
Autumn Bench Salad Shaved Radish, Parsnip Crisps, Radicchio, Roasted Broccoli, Dried Cranberries, Crumbled Feta, Orange Falcon's Nest Pinot Noir Vinaigrette	18
Add to your Salad: Chicken or Shrimp	14
Adobo Octopus Grilled Octopus, Adobo Seasoning, Squash Romesco, Sautéed Winter Greens, Toasted Almonds, Maple Sherry Vinaigrette	26
Chicken Liver Mousse Ratafia Infused Mousse, Pickled Onion, Yukon 'Bits', House Made Preserve, Baguette	21
Cheese and Charcuterie (Serves Two) Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	36

Main Courses

Lobster Pappardelle Old Bay Poached Lobster, Butter Roasted Leeks, Clam Sauce, Sautéed Baby Spinach, Lemon Thyme Cured Egg Yolk	46
Duck Frites Grilled Duck Breast, Plum Chutney, Veal Reduction, Duck Skin Chicharrón, Charred Onion and Bone Marrow Emulsion, Served with Fingerling Frites and Seasonal Vegetables	45
Braised Beef Short Rib AAA Cabernet Braised Short Rib, Cabernet Demi-Glace, Served with Sour Red Cabbage, Whipped Garlic Mashed Potatoes and Seasonal Vegetables	42
Wild Mushroom Cassoulet Slow Cooked White Beans, Roasted Mushrooms, Wild Mushroom Broth, Spiced Squash, Sourdough and Gruyère Gratinée, Served with Fingerling Frites and Seasonal Vegetables	32

Executive Chef Matt McDowell